



POLAR

BAR

The State of Washington would like you to know that consuming raw or under cooked proteins may increase risk of food borne illness.

All left tabs are closed with a gratuity of 18%

For parties of 6 or more, a service charge of 18% will be added and fully distributed to server(s).

Outside wine subject to a corkage fee of \$20

HAPPY HOUR

Weekdays 3 p.m.- 6 p.m.

1/2 Price Bar Bites

Cocktail of the Day \$8

All wine by the glass \$2 off

Draft Beer \$5

WINE

SPARKLING

MICHELLE *Brut*
Columbia Valley, Washington 8/32

LOUIS BOUILLOT *Rosé Brut*
Nuits St. Georges, France 11/40

WHITE

ERATH *Pinot Gris*
Willamette Valley, Oregon 10/38

MERCER ESTATE *Sauvignon Blanc*
Columbia Valley, Washington 12/46

SOZO *Chardonnay*
Columbia Valley, Washington 9/30

THREE RIVERS *Chardonnay*
Columbia Valley, Washington 12/46

PATTERSON CELLARS *Rosé*
Columbia Valley, Washington 10/38

RED

SOZO *Cabernet Sauvignon*
Columbia Valley, Washington 11/36

THREE RIVERS *River's Red Blend*
Columbia Valley, Washington 10/38

ROUTE STOCK *Pinot Noir*
Willamette Valley, Oregon 16/60

ALEXANDER VALLEY *Cabernet Sauvignon*
Alexander Valley, California 18/70

NIETO *Malbec*
Lujan de Cuyo, Argentina 9/30

ASK YOUR SERVER FOR SELECTIONS BY THE BOTTLE.

DRAFT BEERS

MANNY'S PALE ALE, 6

TRUMER PILSNER 6

BOTTLED BEERS

BUD LIGHT 5

COORS LIGHT 5

CORONA 5.5

DESCHUTES BLACK BUTTE PORTER 5.5

ELYSIAN BREWERY SPACE DUST IPA 5.5

GUINNESS DRAFT CAN 6.5

HEINEKEN 5.5

OLD RASPUTIN IMPERIAL STOUT 6.5

PIKE BREWING IPA 5.5

SIERRA NEVADA PALE ALE 5.5

STELLA ARTOIS 6.5

WIDMER HEFEWEIZEN 5.5

KALIBER N/A 5

BOTTLED CIDERS

TIETON CIDER WORKS 8

ALCOHOL FREE FAVORITES

COCK & BULL GINGER BEER 5

THOMAS KEMPER ROOT BEER 5

PELLEGRINO 5
Sparkling | Limonata | Aranciata

BAR FOOD

*Full dinner menu available upon request

JUNO CLAM CHOWDER

Cream Bacon Celery
Potato
5/7

SESAME TUNA TARTAR

Avocado Salsa Tomato
Szechuan Dressing
Wasabi Cucumber Aioli
Tropical Chips
13

CHARCUTERIE

Pork Head Cheese Copa Cambozola
Crostoni Red Onion Jam
13

ARCTIC CRAB CAKES

House Seasoning Frisée
Red Pepper Aioli
13

FISH & CHIPS

Panko Crusted Alaskan Cod
Sweet & Spicy Slaw Fries
16

JUNO BURGER

½ lb. Kobe Beef Cheddar
Crispy Onion Bacon Tomato
Pickle Bistro Aioli Brioche Bun Fries
16

KOBE BEEF SLIDERS

Roasted Red Pepper
Red Pepper Aioli Garlic Fries
12

RUSTIC FLATBREAD PIZZA

Fresh Mozzarella Basil Peppers
Onions Tomato Pesto
Balsamic Reduction
13

HOUSE SALAD

Mesclun Greens Apple Goat Cheese
Tomato Candied Pecans
7

BARREL AGED COCKTAILS

ARCTIC CLUB MANHATTAN 13
Rye Whiskey Sweet Vermouth
Angostura and Peychaud's Bitters
Ardbeg Rinse

I AM THE WALRUS 13
Rye Campari Sweet Vermouth

SMOKE AND MIRRORS 13
Scotch Sugar Orange Bitters

SOUTH FOR THE WINTER 13
Dobel Campari Sweet Vermouth

SPARKLING COCKTAILS

ELIZABETH TAYLOR 11
Crème De Violette Bubbles

SPRINGTIME IN PARIS 12
St. Germain Rhubarb Bitters
Bubbles

SOPHIE TUCKER 12
Jim Beam Apricot Liqueur Bubbles

WEDDING COCKTAIL 11
Apricot Liqueur Orange Bitters
Bubbles

ABSINTHE

Absinthe is served using the traditional fountain preparation by slowly dripping ice water over a sugar cube. Sugar cube may be lit on fire (Bohemian style) or plain dripped (French style).

Grande Absenthe/ France 21
Lucid/ France 18
Pernod/ France 19
St. George/ Alameda, CA 20

POLAR BAR COCKTAILS

ARCTIC CLUB OLD FASHIONED 13

Rye Whiskey Angostura bitters
Orange Bitters Sugar Cube

ALASKA 13

Gin Yellow Chartreuse
Orange Bitters

PIONEER SOUR 12

Bourbon Sweet & Sour
Cardamom Bitters

HEMINGWAY DAIQUIRI 12

Bacardi 8 Maraschino Liqueur
Lime Grapefruit

GINGER ROGERS 12

Vodka Canton Ginger Liqueur
Lemon Lavender

POLAR ICE 12

Bombay Sapphire Aquavit
Blue Curaçao

SAZERAC 13

Rye Whiskey Limoncello Absinthe
Rinse Peychaud's Bitters

SEATTLE REGRADE 12

Rye Whiskey Cynar 70 Amaro
Angostura Bitters

KENTUCKY MULE 11

Jim Beam Cock 'n Bull Ginger Beer

THE 007 12

Absolut Elyx Vodka Plymouth Gin
Lillet Blanc

CORPSE REVIVER #2 13

Sipsmith Gin Lillet Blanc Cointreau
Lemon Absinthe Rinse

BAR BITES

[1/2 PRICE DURING HAPPY HOUR]

SMOKED SALMON TACOS

House Smoked Salmon Tomato
Lettuce Roasted Red Pepper
Chipotle Aioli Flour Tortillas
13

CUMIN ROASTED VEGETABLES

Baby Beets Carrots Turnips
Butternut Squash Macadamia Nuts
Brie Cheese Brulée Crostini
18

CALAMARI

Chipotle Batter Chipotle Aioli
14

HOT WINGS

Spicy Hoisin BBQ Sauce
11

TRUFFLE FRIES

Truffle Salt Parsley
10

TEMPURA GREEN BEANS

Cucumber Wasabi Dipping Sauce
10

CHEESE CURD FRITTERS

Crispy Kale
Tomato Basil Dipping Sauce
12

EDAMAME HUMMUS

Pickled Vegetables Warm Pita
10

BLEU CHEESE RISOTTO CROQUETTES

Truffle Sea Salt Red Onion Jam
11